

**TERROIR:**

Clay-limestone soil facing the sea.

MAIN GRAPES VARIETIES:

Syrah
Grenache

WINEMAKING:

Harvested at optimum ripeness with selective sorting. Traditional vinification with total destemming. Short maceration with daily punching down in concrete vats.

AGEING:

From 6 to 12 months in concrete vats.

TASTING:

This predominantly Syrah cuvée is long on the palate. The tannins are supple and silky. A fruity wine with aromas of wild strawberry and fresh fruit.

FOOD AND WINE PAIRING:

Ideal companion to grilled lamb.

AGING POTENTIAL :

Drink between 2 and 4 years.
Serve between 15° and 17°C.

